### UNITED STATES DEPARTMENT OF AGRICULTURE

FOOD SAFETY AND INSPECTION SERVICE WASHINGTON. DC

## **FSIS NOTICE**

29-05

5/12/05

# COLLECTING AND REPORTING INFORMATION ON FOREIGN SUPPLIERS OF SOURCE MATERIALS FOR RAW GROUND BEEF PRODUCTS FOUND *E. COLI*O157:H7 POSITIVE

The purpose of this notice is to clarify what information inspection program personnel are to collect when FSIS confirms that a raw ground beef product sample is positive for *E. coli* O157:H7, and the sampled product's source materials include product from a foreign establishment. This notice also includes procedures for the District Office (DO) to follow, including contacting the Office of International Affairs (OIA), when the Agency makes such a finding. FSIS intends to incorporate the information in this notice into Directive 10,010.1, Revision 1.

# Information collected when FSIS confirms a raw ground beef product sample positive for *E. coli* O157:H7.

If FSIS confirms that a raw ground beef product sample from an official establishment is positive for *E. coli* O157:H7, inspection program personnel collect information on suppliers of source materials used to produce sampled product. Part III, A., 2. of FSIS Directive 10,010.1, Revision 1, lists the information that inspection program personnel are to collect if source material of the confirmed positive sampled product is from a foreign establishment. In this notice, FSIS is providing more specific information about what inspection program personnel should collect.

At the time of sample collection, when source material is identified as being from a foreign establishment, inspection program personnel should collect as much of the following information as possible and e-mail it to the District Office (DO):

- 1) country of origin (source material)
- 2) foreign establishment number
- 3) U.S. import establishment number (stamped on shipping cartons)
- whether the sampled raw ground beef product was from a sole source or from multiple sources;

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- 5) description of the imported product (e.g., beef trim or coarse ground product);
- 6) date the imported product entered the country (obtained from shipping documents)
- 7) health certificate number (found on the health certificate accompanying the imported product);
- 8) shipping marks (see information on the shipping mark in the note below);
- 9) bar coding and any other information that identifies the product's date of production.
- 10) U.S. grinder establishment that produced the sampled product.

**NOTE:** Shipping marks are unique alpha-numeric characters applied to the shipping cartons in the foreign country. They are important for tracing the product. The mark links product with the foreign health certificate.

#### Procedures for the DO to notify OIA

When FSIS confirms that a raw ground beef product sample is positive for *E. coli* O157:H7, Part III, B., of Directive 10,010.1, Revision 1, instructs inspection program personnel to forward information on suppliers of the sampled product, including information on foreign suppliers, by e-mail to the designated DO contact, with a "cc" to the front-line supervisor. The note to Part III, B., explains that, if the confirmed positive sample came from product which was made, in whole or in part, from imported product, the DO must provide information about the supplier to OIA.

Accordingly, the DO should provide the information requested above to OIA, Import Inspection Division, by e-mail at the updated address: <a href="mailto:importinspection@fsis.usda.gov">importinspection@fsis.usda.gov</a>. If the DO is unable to contact OIA by e-mail, the DO should contact OIA by phone at (202) 720-9904 or by fax at (202) 720-6050.

The date, time, and substance of the DO's notification to OIA should also be documented in the STEPS system.

Direct any questions to the Technical Service Center at 1-800-233-3935.

## Philip S. Derfler /s/

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